



Hors D'oeuvres

Hors D'oeuvres by the Tray:

	Serves 20 to 35 Guest	Serves 45 to 50 Guest	Serves 90 to 100 Guest
Assorted Cheese & Crackers	\$85.00	\$125.00	\$250.00
Vegetable Crudit� with Ranch Dip (GF)	\$85.00	\$125.00	\$250.00
Seasonal Fresh Fruit Display (GF)	\$85.00	\$125.00	\$250.00
Marinated Grilled Vegetables (GF)	\$125.00	\$250.00	\$450.00
Meat & Cheeses Antipasto (GF)	\$165.00	\$330.00	\$550.00
Spinach Dip with Bread Cubes	\$90.00	\$180.00	\$360.00
Whole Smoked Salmon (GF)	N/A	\$185.00	N/A
Wheel of Brie Baked in Puff Pastry	\$100.00	N/A	N/A

Hot Ready to Go Per 100 Pieces:

Meatballs – Italian, Swedish, Sweet & Sour or BBQ	\$105.00
Italian Sausage Ala Creole (GF)	\$120.00
Mini Pepperoni Pizzas	\$120.00
Chicken Wings Bone-in – Buffalo, Teriyaki, BBQ or Garlic Butter	\$170.00
Chicken Wings Boneless – Buffalo, Teriyaki, BBQ or Garlic Butter	\$150.00
Satay Chicken Skewer	\$205.00
Bacon wrapped Jalapeno Chicken Bite	\$185.00
Pork Egg Roll	\$165.00
Vegetarian Spring Roll	\$210.00
Three Cheese Large Mushroom Caps	\$185.00
Bacon Wrapped Shrimp	\$265.00
BBQ Smoked St. Louis Ribs (100 Bones)	\$345.00

Accessories & Rentals:

Disposable Tableware	\$1.25 per person
Disposable Serving Utensils	\$10.00 per set
Chaffing Dishes with Sterno	\$5.00 per
Cambro Warming Units	\$5.00 per



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Entrees

POULTRY

Grilled Chicken Breast, 4 oz. – Plain, BBQ or Buffalo (minimum 24) Ⓞ	\$3.99 each
Grilled Chicken Breast, 6 oz – Plain, BBQ or Buffalo (minimum 24) Ⓞ	\$4.99 each
Pulled Chicken – Plain, BBQ or Buffalo (one pound serves 2 to 4) Ⓞ	\$16.99 per pound
BBQ Marinaded Grilled Chicken Bone-in (32 pieces) Ⓞ	\$75.00
Fried Bone-in Chicken (32 pieces)	\$95.00
House Baked Chicken Bone-in (32 pieces) Ⓞ	\$75.00
Oven Roasted Chicken (serves 25 to 30)	\$195.00 pan
Teriyaki Glazed Grilled Chicken Kabobs (minimum 24)	\$9.99 each
Oven Roasted Turkey with Gravy (one pound serves 2 to 4)	\$19.99 per pound

BEEF

Sliced Smoked Beef Brisket (one pound serves 2 to 3) Ⓞ	\$27.99 per pound
Beef Pot Roast (serves 25 to 30)	\$275.00 pan
Italian Beef (one pound serves 2 to 3) Ⓞ	\$19.99 per pound
Teriyaki Glazed Beef Kabobs (minimum 24)	\$13.99 each

PORK

BBQ Smoked St. Louis Ribs (11 to 12 bones per slab) Ⓞ	\$29.99 per slab
Pulled Pork – Plain, BBQ or Mexican (one pound serves 2 to 4 people) Ⓞ	\$14.99 per pound

PASTA

Chicken Broccoli Cavatappi with Alfredo Sauce, Half Pan (serves 9 to 12)	\$85.00
Chicken Broccoli Cavatappi with Alfredo Sauce, Full Pan (serves 18 to 20)	\$135.00
Baked Meat Lasagna, Half Pan (serves 9 to 12)	\$85.00
Baked Meat Lasagna, Full Pan (serves 18 to 20)	\$135.00
Spinach Lasagna, Half Pan (serves 9 to 12)	\$85.00
Spinach Lasagna, Full Pan (serves 18 to 20)	\$135.00
Meat Lovers Cavatappi with Marinara Sauce, Half Pan (serves 9 to 12)	\$75.00
Meat Lovers Cavatappi with Marinara Sauce, Full Pan (serves 18 to 20)	\$125.00

Accessories & Rentals:

Disposable Tableware	\$1.25 per person
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Special Packages

Hoosier Hog Roast:

Tender Slow Roasted Pork^{GF}, Tangy BBQ Sauce^{GF} on the side, Grilled Chicken Breast^{GF}, American Potato Salad^{GF}, Vegetable Crudite with Ranch Dip^{GF}, Fresh Cut Melon Slices^{GF}, Sandwich Buns

Serves 25 to 30 Guest:..... \$415.00

Serves 75 to 80 Guest:..... \$925.00

Serves 125 to 130 Guest...\$1495.00

Celebration

Meatballs, Buffalo Hot Wings (bone-in)^{GF}, Cocktail Sandwiches (Ham & Turkey), Assorted Cheese and Crackers, Vegetable Crudite with Ranch Dip^{GF}, Potato Chips^{GF}

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:..... \$995.00

Serves 125 to 130 Guest...\$1795.00

Backyard BBQ

BBQ Pork Spare Ribs^{GF}, BBQ Chicken Quarters^{GF}, Baked Potato^{GF}, Sour Cream^{GF} and Butter^{GF}, Mixed Garden Salad, Fresh Fruit Salad^{GF}, Dinner Roll and Butter^{GF}

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:.....\$1395.00

Serves 125 to 130 Guest...\$2250.00

Acessories and Rentals:

Disposable Tableware.....\$1.25 per person

Disposable Serving Utensils\$10.00 set

Chaffing Dishes with Sterno.....\$5.00 per

Cambro Warming Units\$5.00 per

Fun Raiser

Italian Meatballs & Sausage, Penne Pasta Marinara, Grated Cheese^{GF}, French Bread and Butter^{GF}, Fresh Fruit Salad^{GF}, Italian Salad

Serves 25 to 30 Guest:..... \$410.00

Serves 75 to 80 Guest:.....\$1045.00

Serves 125 to 130 Guest...\$1675.00

Fajita Fiesta

6" Flour Tortilla, Seasoned Ground Beef^{GF}, Grilled Chicken Strips^{GF}, Roasted Peppers & Onions^{GF}, Refried Beans^{GF} or Spanish Rice^{GF}, Tortilla Chips^{GF}, Salsa^{GF}, Sour Cream^{GF}, Lettuce^{GF} and Shredded Cheese^{GF}, Fresh Fruit Salad^{GF}

Serves 25 to 30 Guest:..... \$425.00

Serves 75 to 80 Guest:..... \$995.00

Serves 125 to 130 Guest...\$1795.00

Brunch For Your Bunch

Honey Baked Ham^{GF}, Miniature Chicken Salad Croissants, Cheese Omelet^{GF}, Roasted Yukon Baby Potatoes^{GF}, Classic Caesar Salad, Fresh Fruit Salad^{GF}, Fruit Danish

Serves 25 to 30 Guest:..... \$595.00

Serves 75 to 80 Guest:.....\$1550.00

Serves 125 to 130 Guest...\$2495.00

Holiday Feast

Roasted Turkey with Gravy, Honey Baked Ham^{GF}, Red Skin Smashed Potatoes^{GF}, Savory Sage Stuffing, Green Beans^{GF}, Dinner Rolls and Butter^{GF}, Garden Salad, French^{GF} and Ranch^{GF} Dressings

Serves 25 to 30 Guest:..... \$525.00

Serves 75 to 80 Guest:.....\$1375.00

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PICK UP

Sides & Desserts

HOT SIDES:

Macaroni and Cheese, Half Pan (serves 15 to 20)	\$65.00
Macaroni and Cheese, Full Pan (serves 30 to 35)	\$125.00
Cheesy Potatoes, Half Pan (serves 15 to 20)	\$55.00
Cheesy Potatoes, Full Pan (serves 30 to 35)	\$95.00
Mashed Potatoes, Half Pan (serves 15 to 20) (GF)	\$30.00
Mashed Potatoes, Full Pan (serves 30 to 35) (GF)	\$50.00
Baked Beans, Half Pan (serves 15 to 20) (GF)	\$30.00
Baked Beans, Full Pan (serves 30 to 35) (GF)	\$50.00
Green Beans with Bacon and Onion, Half Pan (serves 15 to 20)	\$55.00
Green Beans with Bacon and Onion, Full Pan (serves 30 to 35)	\$95.00
Corn on the Cobb 4", (minimum 24) (GF)	\$2.00 each

COLD SIDES:

Potato Salad (one pound serves 3 to 4) (GF)	\$5.75 per pound
Pasta Salad (one pound serves 3 to 4)	\$5.75 per pound
Coleslaw (one pound serves 4 to 6) (GF)	\$5.75 per pound
Garden Salad (serves 25 to 30)	\$65.00
Italian House Salad (serves 25 to 30)	\$75.00
Caesar Salad (serves 25 to 30)	\$75.00
Broccoli and Cauliflower Salad (serves 25 to 30) (GF)	\$65.00

DESSERTS:

Apple Crisp, Half Pan (serves 9 to 12)	\$35.00
Apple Crisp, Full Pan (serves 20 to 30)	\$65.00
Chocolate Cake (minimum 24)	\$2.95 each
Carrot Cake (minimum 24)	\$2.95 each
Chocolate Covered Strawberries (minimum 24)	\$2.25 each

ACCESSORIES & RENTALS:

Disposable Tableware	\$1.25 per person
Disposable Serving Utensils	\$10.00 per set
Chaffing Dishes with Sterno	\$5.00 per
Cambro Warming Units	\$5.00 per



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